

WOMAN'S HERALD

Devoted to the Household, the Fashionable and the Activities of Women.

MARY MARSHALL, Editor.

DAILY DEPARTMENT OF THE WASHINGTON HERALD.

Correspondence is invited. Address all communications to W. C. Woman's Editor of The Washington Herald.

Exit the Debutante Slouch.

Changing the style of our garments is a matter of visits to the dressmaker, trips to the shops and a fair sized bank account. But not so the task of changing our carriage. However, the fact seems to be established that the debutante slouch has gone by the boards. The erect, straight-shouldered mode of standing has broken back into fashion.

To be sure our favorite actresses still slouch, droop-shouldered, across the stage. The hunched-up shoulders and prominent abdomen is still affected by many of us for fashion's sake. But these things are on the wrong side of the fence of fashion. Perhaps it is the military influence that has sounded the death knell of this debutante slouch. Military coats and soldierly hats could never prevail in a season of the droop-shouldered walk.

It will be really difficult for many women to get out of their slouching habits of the last few seasons, much harder than it was to get into them, and it will need a great deal of perseverance and concentration to remind us that the comfortable gait that we have been going lately has had its day. Hereafter the marching orders of fashion are to be: "Shoulders back, chin in and sit up straight."

Better Babies' Contest

Proves Great Success

The officers of the Washington Diet Kitchen Association feel sure that the contest this year will be a far greater success than any one predicted. The contest, hundreds of communications have been received from mothers who wish to enter their babies in the contest.

Miss Estelle Wheeler is supervisor of the six stations of the association in various parts of the city. She said yesterday that many mothers have been the name and other information about their babies by mail to the stations of the association, believing that they can be entered in that manner, but it is pointed out by Miss Wheeler that the baby must be taken to one of the various stations and recorded. Entries in the contest close January 12, and the prizes are to be awarded "baby day" in the auditorium of Woodward & Lothrop's.

"BLOOD WILL TELL"

The Heroes of the War.

"Blood will tell," is an axiom that in all the ages has never been gainsaid. Every man who does a brave, heroic act carries within his veins a quality of blood that urges and sustains him. No matter whether he inherits it from a long line of famous ancestors or from the sound and healthy constitution of his immediate parents, whose only distinction is honorable toil and a simple, virtuous life.

It matters little where or how you obtain it, but it matters all the world that by some means you possess good blood. Good blood is first, last, and always the making of many men and womanly women. It is the source of all courage, virtue, and happiness.

A new man can be made out of one that "used up" his blood and vitality. It is done by Dr. Pierce's Golden Medical Discovery. It starts the torpid liver into healthy action, purifies and enriches the blood, builds up the system, and restores health and vigor. As an appetizing, restorative tonic, it sets at work all the processes of digestion for nutrition, and builds up flesh and strength. It's the only Blood and Liver Remedy that is guaranteed in every case, to benefit or cure. If it doesn't, the money is promptly refunded. But it keeps its promises—that's the reason it can be sold in this way.

It is not a secret remedy, for its ingredients are printed on wrapper. You only pay for the good you get. "Blood-cure," strengthens Weak Lungs, relieves Shortness of Breath, Bronchitis, Severe Coughs, and kindred afflictions.

Free, Dr. Pierce's Common Sense Medical Adviser, bound in cloth, is sent free on receipt of 21 one-cent stamps to pay expense of wrapping and mailing only. Address: Doctor Pierce, Invalids' Hotel, Buffalo, N. Y.—Adv.

GROGAN'S

"The House of Plainly Marked Prices"

Gifts for Children Are Here

We believe you'll appreciate this opportunity to buy many of the children's presents where you can have them charged on an account.

The lines do not include cheap, silly toys, but are made up of the substantial, pleasing articles that give lasting service. At very low prices you'll find Steel Wagons, Hand Cars, Tricycles, Velocipedes, Automobiles, Swingling Hobby Horses, Doll Go-Carts, Perambulators, and Brass Beds, and Children's Wood and Reed Rockers.

Morris Chair for \$8.

These styles have substantial frames in highly polished oak and mahogany finish, with a choice of velvet or chamois leather cushions.

Some very handsome styles are priced at \$15. These have hand-rubbed, piano finish, with cushions upholstered in superior grades of velvet or chamois leather. The backs are adjusted by a movement of the body without using the hands, and the comfortable footrests. Still better patterns are at prices up to \$35.

We make, line, and lay all Carpets free, and charge nothing for the waste in cutting to match figures.

Peter Grogan & Sons Co., 817 to 823 7th St.

House- w.ves

Daily

Economy

Calendar

CARE FOR HEALTH.

(Copyright, 1914.)

Constant vigilance is the price of health. Moreover, it is the price of comfort for the housekeeper. If she knows that all food that is served at the table she plans for is safeguarded as far as it is possible to safeguard it, she can rest assured that her family is undergoing the least danger possible from contaminated food.

To begin with, cleanliness is of great importance. The refrigerator must be always clean. There must be a sweet odor from it when the door is open—not a damp, musty odor. It must be cleaned a couple of times a week with hot water and washing soda and the drain pipe from the refrigerator must be flushed with this hot water.

All dishes in which food is put in the refrigerator must be clean. Covered glass fruit jars are good receptacles for storing food. For their size, they take up little room. That is to say, their base is small and two or three quart jars take up no more room than a flat quart bowl. Enamelled dishes are also good for storing food. Fruit and vegetables can be put away in baskets, which should be scalded occasionally.

Butter, cheese, mayonnaise and milk should always be stored in closed and covered receptacles—again the covered glass fruit jar is good. Look to the cleanliness of all cooking utensils. Every month treat them all to twenty minutes in hot soda water over the fire—almost all the aluminum utensils. Soda discolored these. Boil aluminum in clear water occasionally. Scrape the wooden chopping bowl and wooden molding boards. Particles of food are retained by wood even when it appears to be clean.

If your water supply is impure, never wash celery or lettuce in it; use boiled water for this purpose. Then wrap the lettuce or celery in a clean cloth and put it in the refrigerator.

Empty all canned goods as soon as they are open. Poisoning from C. and vegetables or fruit that have been allowed to remain in tin after being opened is not infrequent.

Reject any food that has an unpleasant taste. It is almost always possible to detect harmful properties in food by the odor. Fish that is harboring ptomaines usually has a disagreeable odor, just as rancid butter has. Keep fish, cauliflower, cooked cabbage or any other food with a strong odor in a covered dish in a cold place, not to the refrigerator. The odors of these foods are quickly absorbed by other food and although they are not harmful, they are unpleasant.

A Good Luncheon Served

For a Good Cause

Whoever heard of a man who would go willingly to the old-fashioned sort of charity fair? Of course, they did sometimes go because they were forced into it. This season, however, clever Washington women have tried to devise a plan to tempt the men to help their favorite charities.

The women who direct the undertaking of the Washington Eye, Ear and Throat Hospital were clever indeed when they decided to have a luncheon in connection with their annual charity bazaar. A luncheon that would tempt the men as well as the women in the city and that would be in convenient neighborhood for the greatest number of busy people.

Yesterday, the first day of the three-day stand of this luncheon and charity bazaar, proved to be a great success—and that in spite of the unsettled weather. Today and the next day the luncheon and bazaar will continue to be held at the old Masonic Temple, at Ninth and F streets.

This institution, which has been in existence short of two years, is one of Washington's most deserving charities. It is a place where the poorest and the most helpless of the city can find relief. The number of charitable treatments for this year to more than 5,000; and this year, when there are so many appeals for the war sufferers of Europe, the Eye, Ear and Throat Hospital right here at home is most pressing in need of funds.

The board of governors of the society consists of sixty prominent professional and business men, all of whom are patronizing this luncheon and bazaar given by the board of women managers, of which there are sixty active and fifteen associate members. The officers of the woman's board are as follows: President, Mrs. George W. Wilkinson; vice president, Mrs. Harvey S. Irwin; Mrs. C. L. Henry; Mrs. A. J. Riley; and Mrs. Ambrose Timberlake; recording secretary, Mrs. Chester Smith; treasurer, Mrs. George Wallace; financial secretary, Mrs. A. H. Giles; corresponding secretary, Mrs. Henry C. Swan. The chairman of the standing committees are: Membership, Miss Sarah Stevens; ways and means, Mrs. Oscar H. Combe; house, Mrs. Theodore Michelson; donation, Mrs. Martin Bundy; printing, Mrs. J. V. Voncken; and press, Mrs. Walter P. Ramsey.

Guests of Hotels Shop Early

Quantity of Packages Received Shows that Shopping Is Being Done Earlier Than Ever Before.

"Do your Christmas shopping early!" the slogan which has faced us in all the department stores, called to us from signs posted in hotel lobbies and screamed out from glowing red letters on the street cars—is being obeyed if the package receipts at the leading hotels in Washington can be taken as a criterion.

"Guests in the New Willard are evidently doing their Christmas shopping early," said Frank S. Hight, manager of that hotel, when discussing the early Christmas shopping spirit among women.

"The package receipts have increased 100 per cent, and some of them are of no small dimensions. Of course, this means much added work for the clerks and boys, but it seems this year that they are all imbued with the early Christmas spirit, and every one is willing to help and there is no complaint."

"We are pleased, too, that the Christmas rush has started so soon, because it means that there will be less strain later and every one will be better pleased. Hereafter Christmas Eve and Christmas Day have held few blessings for the hotel employes because of the extra amount of last-minute rushes and the tremendous work it has entailed, but this year we are looking forward to Christmas with much good cheer, for the women are shopping early," said Mr. Hight.

"The Shoreham employes are delighted to see that the guests here are obeying the order issued by charitable and thoughtful people to shop early, and from the increased quantity of the packages received in the hotel there is no doubt but that Christmas shopping is being done earlier this year than ever before," declared R. S. Downs, manager of the Shoreham Hotel, yesterday.

"Numbers of the Shoreham guests have open accounts at the different big department stores, and they have parcel post packages mailed directly from the stores in which they are purchased, but also a large number are sent to the hotel for repackaging," continued Mr. Downs. "But what makes the clerks and other employes so joyful is that there will not be the condensed rush when the last hour blows for Christmas."

"Numbers of guests at that numbers of hotel guests, not only at the Shoreham, but in every hotel, have various and numerous packages sent C. O. D., and while that Christmas shopping is going on, accommodation for the guest, still when the Christmas rush does come C. O. D.

Cold water should be poured on grease as soon as it is spilled on the floor, as it will harden the grease and prevent it soaking into the wood.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

Sweet omelets are made by adding a teaspoonful of powdered sugar to a six egg omelet before cooking and spreading the omelet with fruit, jam, jelly or preserves before turning. The sweet should not be thickly spread on, as it should furnish simply a suggestive flavor, not make the omelet a rich dessert.

Quaker omelet is a good one for a beginner, for it is hardly an omelet at all.

Many delicious variations can be made with the plain omelet. Soak half a pint of bread crumbs in milk and add a pinch of salt. Mix with a little milk until the crumbs are soft and then add the eggs and beat with an eggbeater until the bread is blended with the milk. Season with salt and pepper and pour into greased pie plates. Bake in a quick oven and serve from the dish in which it was cooked.

A delicious and nourishing omelet is made in Denmark, where the nutritive value of dairy products is realized and where, too, eggs never reach the price of train fares. A Danish omelet has been made of three tablespoonsful of butter, three of flour and two cups of milk. In the meantime break macaroni into one inch lengths and boil in salted water until it is tender; then drain it. When the cream sauce is cool add six egg yolks, two at a time, beating the mixture five minutes after each yolk is added. Beat six egg whites stiff, fold them into the yolk mixture, sprinkle with pepper and salt and pour the omelet over the macaroni, which has been arranged in the bottom of a buttered baking dish. Bake the omelet in a steady hot oven for thirty minutes and serve at once. Beaten butter is used in Denmark with this omelet, which is simply butter creamed with a fork or spoon and blended with a taste of sugar.

FAMOUS WOMAN

Her Birthday And Yours

December 10—Countess of Warwick, Countess of Lovelace, Emily Dickinson.

(Copyright, 1914.)

Two English countesses and an American poet share the birthday honors of December 10. Ada Augusta, Countess of Lovelace, was the only child of the poet Byron. She was born ninety-nine years ago today. Aside from the fact that she was the only child of so celebrated a person as Lord Byron she gained considerable reputation as a mathematician.

The other English countess who was born on December 10 was Mary Rich, who lived three centuries ago. She was the daughter of an English nobleman who had succeeded in marrying off his six eldest daughters with great distinction. When it came time for the youngest son, Mary, to be married, she was tried to persuade her to marry the only son of a viscount, but Mary was obstinate and refused to be married. In fact, she retired to a portion of her husband's estate called the "wilderness garden" and there meditated and pray in solitude. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without wealth and, being the second son, not likely to come into title.

Mary was banished from home to a little place near Hampton court, and here she met and secretly married the man she loved. As events turned out the portion she eventually did marry was the second son of the Earl of Warwick, a man without